

SUNDAY LUNCH MENU



MANOR HOUSE
· HOTEL & SPA ·

1 Course £18.00

2 Courses £23.50

3 Courses for £28.00

Starters

Pea & Mint Soup

Served with a Warm Bread Roll & Salted Butter (V) (VE Available)

Home-made Chicken Liver Pâté

Served with Red Onion Chutney, Smoked Bacon crumb & Toasted Focaccia

Beetroot Cured Salmon

Served with Horseradish Crème Fraiche, Pickled red Onions, Lemon gel & Fresh Rye Bread

Caramelized Goat's Cheese Salad

Candied Walnuts, Roast red Onions & Balsamic Glaze (V) (VE Available)

Classic Prawn Cocktail

Fresh Rye Bread

Mains

Roast Topside of Beef

Roast Pork Loin with Crackling

Roast Chicken Breast

Nut Roast

(V) (VE Available)

Served with Roast Potatoes, Yorkshire Pudding, Oven Roasted Carrot,
Seasonal Vegetables & Rich Gravy

Cauliflower Cheese and A Portion of Gravy served to the table.

Something a little different

Manor House Beef Burger - £18

Served with Smoked Bacon, House Made Sauce, Cheese,
French Fries & Sriracha Slaw

Halloumi Burger - £18

Served with Mint Raita, French Fries & Sriracha Slaw (V)

Battered Cod - £18

Served with Hand-Cut Chips, Mushy Peas & Tartare Sauce

Tagliatelle Pasta - £16

Served in Creamy Basil Pesto Sauce, Toasted Pine Nuts, Hard
Cheese & Garlic Bread (V)

Something for the little ones

Half Portion Roast Dinner Beef, Chicken or Pork

Nut Roast
(V) (VE Available)

Yorkshire Pudding, Roast Potatoes & Gravy

Includes Ice-Cream for Dessert

£9

SCAN FOR
ALL MENUS



(V) = Vegetarian / (VE) = Vegan

We advise that you review the ingredients of each dish, and if you have any allergies, please inform a member of the team when ordering your food. We treat all dietary needs and special requests with the utmost importance. If there are serious allergies present, we do all we can to minimise/remove the risks. Please note our kitchen is a multi-use environment and we can not eliminate risk.

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Desserts

Crumble of the Day

Served with Custard

Mint Chocolate Mousse

Served with Raspberries, Raspberry Gel & Chocolate Crumb (VE)

Summer Berry Pudding

Served with Clotted Cream, Fresh Berries (V)

Baked New York Style Cheesecake

Served with Lemon Curd, Lemon Syrup, Meringue Crumb (V)

Trio of Ice Creams (V)

Hot Drinks

Speciality Tea

Bailey's Latte

French Coffee

Irish Coffee

Calypso Coffee

£8.00 - Each

Coffee

Black Americano

Cappuccino

Espresso

Latte

Mocha

Double Espresso

Mocha

Hot Chocolate

(Decaf Available)

£3.35 - Each

Tea

Breakfast Tea

Peppermint

Earl Grey

Green Tea

£3.35 - Each

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